

**Recipe Name: Slow Cooker Thai Chicken**  
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Recipe Categories: Main Dishes & Meats

Ingredients:

- 2, 14-ounce cans light coconut milk
- 1 cup low-sodium chicken stock
- 1/4 cup peanut butter (creamy or crunchy)
- 3 tablespoons red curry paste
- 2 tablespoons fish sauce
- 2 tablespoons brown sugar (light or dark)
- 2 tablespoons minced fresh ginger
- 1 tablespoon minced garlic
- 1/4 teaspoon crushed red pepper flakes
- 2 pounds boneless, skinless chicken breast, cut into 1 1/2-inch pieces
- 3 cups peeled and 1/2-inch cubed butternut squash pieces (about 1 pound)
- 2 red bell peppers, cored and sliced (fresh or frozen and thawed, about 8 ounces total)
- 2 green bell peppers, cored and sliced (fresh or frozen and thawed, about 8 ounces total)
- 1 large onion, thinly sliced (about 3 cups)
- 2 cups frozen peas, thawed
- 2 tablespoons lime juice (about 1 lime) •Chopped fresh cilantro, for serving •Prepared brown rice, for serving

Directions:

1. In a 5-quart or larger slow cooker, stir together the coconut milk, chicken stock, peanut butter, curry paste, fish sauce, brown sugar, ginger, garlic, and red pepper flakes. Place the chicken breast, squash, red bell pepper, green bell pepper, and onion in the slow cooker and stir gently to coat with sauce. Cover and cook on high for 4 hours or on low for 8 hours.
2. Thirty minutes before you are ready to serve, add the peas. Immediately before serving, stir in lime juice. Serve garnished with cilantro, atop brown rice.